



IT COSTS LITTLE TO SERVE A GRAND THANKSGIVING DINNER



PREPARING FOR THE FEAST

Careful Planning Assures a Successful Holiday Dinner

Perhaps there's not quite so much money to spend on Thanksgiving festivities this year—don't despair—if you plan carefully your feast will be as enjoyable and gay as ever before. Naturally, a turkey is assumed to be the most important part of the dinner. But if turkey will stretch the budget too far, why not compromise on duck, goose or chicken?

These birds—with the traditional Thanksgiving trimmings will create the same old fashioned holiday atmosphere and we wager no one will know the difference. Particularly if you plan every step of your dinner so that all the difficult things are done in advance and you are fresh and rested to preside on the important day—a welcoming hostess. Lettuce and other salad vegetables can easily be prepared the day before and wrapped in a moistened cloth and put in the ice box to become crisp and delicious. If you plan a mold-
 To my friends sincere for the given election my ca your st I could preciat sible I doing t press.



By ELLA EVANS

Your ruby-red cranberry sauce may also be prepared. Be sure to choose the kind that will give you the best sauce—those that are fully developed, clean, hard and dry and of good flavor. To make the sauce, wash the berries and to one quart add two cupfuls of

Homemakers' Bureau



A TRADITIONAL THANKSGIVING DINNER

Thanksgiving Day is one holiday which we Americans can claim as all our own, and except for the football game which has also become almost a tradition, the great event of the day is the dinner. This day stands out as the particular time when the hostesses choose to shine in the reflected beams of satisfaction on the faces of the family and guests, filled to repletion, but not discomfort.

This is the supreme test—to achieve a menu that satisfies every tradition but allows the guests to leave the table comfortably happy. The star performer is, of course, the turkey "in person." Around the noble bird the rest of the cast is assembled.

The "prologue" which serves to introduce the main act may be just a "teaser" to whet the appetite, or, if the family is large it may be a filled to dull the edge of appetites already keen enough. These may range from a cocktail of tomato or cranberry juice, or fruit; hors d'oeuvres of any chosen variety, to a clear bouillon or the traditional oyster soup which is just the thing if the family and guests have been to the game or spent the time preceding dinner out of doors "getting up an appetite."

Turkey himself now makes his entrance with his whole troupe, stuffing—two kinds if you like, placing one kind in the body and another in the neck and forepart of the bird; vegetables—this is one time when you may serve two kinds of potatoes, mashed white potatoes for the giblet gravy, and candied sweets, onions—you must have in some form, boiled and buttered or creamed; and for the other vegetables, any seasonable fall vegetable that is a favorite—broccoli or beets add colorful contrast.

The dinner of early days included no salad, but rather depended upon home-made pickles and relishes for this contrasting flavor—crunchy celery is always enjoyed, and if you wish, a salad of crisp greens and a bit of tart fruit. Of course, there will be cranberry jelly or sauce and a delicious way to combine these is in a cranberry salad ring.

Pie for the last act—pumpkin, mince or cranberry, large or individual, served with cheese, and coffee, nuts, salted and in the shell, candies (mints preferred), raisins—for those who still have room. There you have a dinner

boiling water and cook until the berries begin to "pop," then, just before taking from the fire add two cups of sugar and stir until dissolved. This type of sauce is not stiff enough to mold. If the molded type is desired, use twice the amount of sugar indicated above and cook the mixture until it assumes the desired "jelled" consistency. Pour into a mold and chill.

You can fix your celery the day before also and wrap in a moistened cloth. Your pies may be made and—if you are serving mince pie—reheat it just before serving.

Go over your shopping list carefully and see that every necessary item is in readiness—the special sales featured at this season will afford an opportunity for real economy in selection, and taste and ingenuity in the preparation of the delicious viands will make your family gathering a real success. Two typical Thanksgiving menus are given below—you may choose according to your taste and purse.

- Fruit Cocktail**
 Roast Turkey and Dressing
 Mashed Potatoes and Giblet Gravy
 Cranberry Sauce
 Green Beans Yellow Turnips
 Celery Curls Olives
 Hot Rolls and Butter
 Mince Pie
 Coffee
- Tomato Juice Cocktail**
 Roast Stuffed Chicken
 Riced Potatoes and Gravy
 Green Peas and Carrots, Creamed
 Molded Cranberry Ring
 Filled with Waldorf Salad
 Parker House Rolls
 Pumpkin Pie with Whipped Cream
 Coffee

TURKEY—THE CROWNING GLORY OF THE FEAST

such as might have been served a hundred years ago—and probably was.

Cranberry Wreath
 4 cups cranberries
 4 cups sugar
 2 cups boiling water
 Wash and pick over cranberries. Add boiling water and cook until berries stop popping. Then add the sugar and stir until dissolved; return to stove and cook until the mixture sheets off the spoon as in jelly-making. Pour into a mold and chill until set. Arrange on large round platter and fill with Waldorf salad.

The Safeway Stores Homemakers' Bureau is always glad to assist you with any household problem in food preparation and service or with suggestions for budgeting and home equipment, as well as plans for entertaining. Simply enclose a large, self-addressed stamped envelope with your request to Julia Lee Wright, Safeway Homemakers' Bureau, care Safeway Stores, Inc., Box 774, Oakland, California.

No matter how careful you may have been in the selection of the largest, plumpest turkey—your dinner will fail to be a success unless you observe all the important steps in the preparation of this gorgeous bird. There are so many things to do on the day of the feast that it is well to get all the fussy time-consuming tasks accomplished the day before. The turkey can be washed, pin feathers and tendons removed the day before. The savory dressing may be made and packed in a bowl, ready to stuff the bird early Thanksgiving morning.

When you are ready to give the fowl its last touches, rub the entire surface with salt. Then spread the breast, legs and wings with any fine flavored fat that has been rubbed until creamy. This fat may be mixed with flour if you wish. If the bird is kept breast downward during most of the cooking period the fat will flow down through the white meat and give it a specially fine flavor. Place the turkey in its pan and

roast, uncovered, until the surface begins to brown, then cover and reduce the heat to about 300-F. The bird must be basted every 15 or 20 minutes, using additional fat for the first two or three basting. After that there will be plenty of fat in the pan for this purpose. More turkeys are spoiled in cooking by a too high oven tempera-

Special Service At Christ Church

Christ Episcopal church will hold a Thanksgiving service at 9:00 a. m. Thursday morning. At this time offerings of canned goods or groceries will be brought by those attending to be used in relief work. This should be reserved for the final browning when the pan may be uncovered for a short time.

Read Our Want Ads!

Gardena Stars Night Ball Play At New Diamond

Gardena will open its new baseball diamond for play tonight with a dedication ceremony at 7:30 o'clock. The Gardena high school band will play. Mayor Wayne Bogart will toss the first ball to start the game between Thomas & Son's and the Safeway Stores. The second half of the double header will be played by H. & W. Grocery and Gardena Shoe Store vs. the Junior Lions, this game starting at 9 o'clock. A schedule of 14 events, all double headers, has been made out, beginning tonight and closing January 6. Games will be played Tuesday and Friday nights.

Our Stores Will Be Open Wednesday Until 9:00 P. M. and Closed All Day Thursday.



Thanksgiving

We offer sincere thanks for the privilege of serving you Quality Foods... And we hope that all may feel the Season's urge to give thanks for many blessings.



TURKEYS

PILGRIM BRAND
 U. S. GOVERNMENT INSPECTED AND GRADED "PRIME"
lb. 29c

Turkeys are graded by the U. S. Government as follows:
 1. PRIME 2. CHOICE 3. COMMERCIAL
 Prime Turkeys, therefore, are the best to be had. Every A & P Market will handle only U. S. Government Graded "Prime" Turkeys from the Northwest... Take no chances, get the best.

- SWIFT'S PREMIUM SKINNED**
- HAMS HALF or WHOLE lb. 15c
 - PRIME RIB ROAST lb. 23c
 - CHICKENS FANCY ROASTERS lb. 29c
 - SAUSAGE 100% PURE PORK MICKELBERRY WITH ONE PACKAGE MUSH FREE! lb. 29c
- We Have a Nice Assortment of Ducks, Geese, Fryers, etc.

You Will Find Our Stores Plentifully Stocked...with...

Holiday Foods...at... Low Prices.

- FORMAY SHORTENING 1-lb. can 16c 3-lb. can 47c
- HEINZ MINCE MEAT 1-lb. can 15c
- GINGER ALE SUN-RAY 12-oz. bottle 5c 2c BOTTLE DEPOSIT
- RIPE OLIVES COLOSSAL 9-oz. can 15c
- SPARKLE GELATIN DESSERT 3 pkgs. 13c
- WHEAT POPS ONE PACKAGE RICE POPS FREE with 2 pkgs. 18c

Holiday Fruits and Vegetables

- CRANBERRIES FANCY...HOWE VARIETY 2 lbs. 29c
- CELERY FRESH...CRISP stalk 5c

PRICES EFFECTIVE NOVEMBER 21, 22, 23

The Great Atlantic & Pacific Tea Company

THANKSGIVING SPECIALS at your ASSOCIATED S GROCERS INDIVIDUALLY OWNED STORES

- MANY OTHER THANKSGIVING ITEMS TO BE FOUND AT THE STORES
- Pumpkin NO. 2 1/2 CANS 2 for 25c
 - Dates DROMEDARY, 10-OZ. PKG. 15c
 - Walnuts EUREKA, LB. 20c
 - Brazil Nuts - - - lb. 20c
 - Citrus, Lemon and Orange Peel DROMEDARY 1/4-lb. Pkg. 10c
 - Mince Meat NONE SUCH 2 pkgs. 29c FREE! GOOD PIE TIN
 - Olives HEMET, PINT CAN. 10c
 - Oysters FLORIDA CHIEF, 5-OZ. 10c
 - Pickles 28-OZ. GLASS. 23c SWEET... SOUR... DILL
 - Hill's Bros Coffee ONE LB. RED CAN. 34c
 - Cake Flour GOLD MEDAL, PKG. 25c FREE! HANDY CAKE COOLER
 - Peas or Corn 2 No. 2's 25c EXTRA FANCY
 - Chocolate BAKER'S 1/2-lb. CAKE 23c FREE CAKE TIN!
 - Cherries MARASCHINO, 3-OZ. GLASS. 10c
 - Link Sausage EL CAPITAN 1/2-lb. Cello-pkg. 10c
 - Celery LARGE STALKS 5c

- And Here Are the Stores
- Woodburn's 1801 Cabrillo
 - Harder's Mkt. 1521 Madrid
 - Doan's Mkt. 2223 Torrance Boulevard
 - G. H. Colburn 645 Sartori
- All Stores Carry a Full Line of Seasonable Fresh Produce
- BABY-BEEF Cut to Order and the Finest Fowl

QUALITY MARKET

2171 Torrance Blvd., Cor. Portola. Ph. 93.

Specials for Thanksgiving and the Week-End

Grocery Prices Effective, Tues., Wed., Friday and Sat.

FREE Baskets of Groceries!

To Be Given Away Wednesday Night. Ask for Coupons With All Purchases Tuesday and Wednesday.

- SUGAR Fine Granulated 10 lbs. 33c When purchased with one package small White King at 10c
- Cranberry Sauce Ocean Spray 17c 17-oz. Cans.
- OLD FASHIONED CHOCOLATE DROPS lb. 15c
- Pumpkin STOKELY'S FINEST Large 2 1/2 Cans. 11c
- Bubblets GRANULATED SOAP Large Box. 15c
- Bisquick Large Package. 29c Nothing Like Good Biscuits
- Salad Bowl Dressing qts. 25c For Your Thanksgiving Salads
- Peas Victor Brand Tender and Sweet No. 2 Cans. 11c
- HEMET RIPE OLIVES, Giants, pints. 20c
- HOLLYWOOD QUEEN, Super Colossal, pints. 35c
- Cross and Blackwell Old English Plum Pudding One Pound Can. 29c
- JELL-A-TEEN, 2 packages .7c
- HILL'S COFFEE RED CAN 1 lb. 34c

MEAT DEPARTMENT

Meat Specials For Wednesday, Friday and Saturday
 We have a good supply of A No. 1 Young TURKEYS. Come in and select yours now, and have it held until you want it.

- Roasting Chickens - - - lb. 29c
- Stewing Hens - - - lb. 25c
- Frying Rabbits - - - lb. 25c
- Skinned Hams CUDAHY Whole PURITAN or Half. 1b. 15c
- Legs of Pig Pork Whole or Half. 1b. 12 1/2c
- Pork Loin Roast - - - lb. 15c
- Best Compound & Lard lb. 6c
- Legs of Milk Lamb - - - lb. 19c

GET YOUR THANKSGIVING POULTRY HERE AND BE SURE OF THE BEST.

Free Turkey!

To be given away Wednesday Evening. Get coupons with purchases Tuesday and Wednesday.

FRUITS and VEGETABLES

Effective Tuesday, Wednesday, Friday and Saturday
 Your Holiday's Dinner is not complete without our fine eastern Cranberries - - - 2 lbs. 25c Also Extra Fancy at... lb. 15c
 NORTHERN SWEET POTATOES... 5 lbs. 10c
 LARGE STALK CELERY... 3 for 10c
 HEARTS OF CELERY, 3 Medium in Bunch... 10c
 LARGE LETTUCE... head 5c

- Nice and Solid Tomatoes 4 lbs. - - - 10c
 Extra Fancy Telephone PEAS 2 lbs. - - - 25c
 3 for - - - 5c
 FRESH LIMA BEANS... 4 lbs. 15c
 BANANAS... 6 lbs. 25c
 CABBAGE... 1 lb. 1c
 Best Cooking and Eating APPLES - - - 10 lbs. 25c